

CASTELLO
DI TASSAROLO



Marchesi
Spinola dal 1367



ALBORINA GAVI - D.O.C.G.

Produced and estate bottled by Castello di Tassarolo of Marchesi Spinola Vineyard-estate, Tassarolo (Italy).

📍 PRODUCTION AREA

Selected vineyards in the Municipality of Tassarolo, situated in the Gavi DOCG production zone in Piemonte.

🌊 TERRAIN

Marley, silty-clay, with good content of organic matter due to the use of "green- manure", biodynamic preparations and biodynamic compost. Altitude: 300 metres above sea level.

🍇 GRAPE VARIETY

Cortese di Gavi (100%)

PRODUCTION TECHNIQUE

The production of this wine implies a **high quality** of the transformed grapes given by a very careful **biodynamic cultivation** of the vines. Our **long-standing experience** has led us to select one of the oldest vineyards of the **17 hectares of property**. The grapes, harvested by hand and collected in small crates, are pressed to obtain a must that, once cleaned, is **fermented in stainless steel tanks**. With an alcohol content of **5% by Vol.** part of this partially fermented must is transferred to barriques, where all the sugars are extracted. After **slow static decantation** and **distancing** of the largest lees, can the ageing process start and continue **for several months**. The merging of this part with the one in the steel tank results in a **zippy but gracefully contoured**, refreshing wine.

TASTING NOTES AND MORE



Colour

Intense straw yellow with accentuated tinges of yellow-green.



Bouquet

Intense, delicate, complex fragrance with moderate but discrete hints of wood.



Flavour

Plush, caressing taste with an elegant concentration and length.



Yeasts

Indigenous of our own grapes.



% Alcohol

12.5 - 13% by Vol.



Total Acidity

Around 5.30 g/l



Production

6.000 Bottles



Certifications

Certified "*Organic and Vegan*" by BIOS; "*Biodynamic*" by AgriBioDinamica.

CONCLUSIONS

It is ideal as an **aperitif** and with **all types of dishes**, such as meat or fish, cheese, pasta, risotto or vegetarian dishes. Alborina ages extremely well **15-20 years**. Preferably served at a temperature of **10-11°C**